AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings of claims in the application:

LISTING OF CLAIMS:

1-13 (canceled)

14. (new) A mixture of salts, comprising two or more salts of formulas

$M(X)_2$ and $M(X)(OH)$

wherein M is an alkaline-earth metal cation and X is an organic carboxylic acid anion, the alkaline-earth metal being calcium or magnesium or calcium and magnesium, and the organic carboxylic acid being one (or more) organic carboxylic acid(s), and

wherein n in the formula (27-n)/n, derived from the total formula of the mixture of salts $M(X)_{2-n}(OH)_n$, is comprised in the range of 0-2 and n is not 0 or 2,

for use in preparing a dough, said dough being prepared by fermentation.

15. (new) The mixture of salts according to claim 14, wherein n is comprised in the range of 0.1-1.9, preferably 0.5-1.5 and more preferably 0.8-1.2.

16. (new) A mixture of salts, comprising two or more mixtures of salts as defined in claim 14,

for use in preparing a dough, said dough

being prepared by fermentation.

17.(new) The mixture of salts according to claim 14, wherein the organic carboxylic acid is a monocarboxylic acid.

18.(new) The mixture of salts according to claim 17, wherein the monocarboxylic acid is propionic acid or acetic acid, preferably propionic acid.

19.(new) The mixture of salts according to claim 14, wherein the alkaline-earth metal is calcium and the organic carboxylic acid is propionic acid.

20.(new) The mixture of salts according to claim 14, wherein the alkaline-earth metal is calcium and magnesium and the organic carboxylic acid is propionic acid.

21.(new) A solution or suspension, comprising water and dissolved or suspended therein the mixture of salts according to claim 14, for use in preparing a dough, said dough being prepared by fermentation.

22.(new) A method of preparing a dough, said dough being prepared by fermentation, in which method the mixture of salts according to claim 14 is mixed with flour, water, yeast and common salt.

23.(new) The method according to claim 22,

wherein the amount of the mixture of salts is comprised in the range of 0.1-10 wt.% based on flour weight, preferably 0.2-5 wt.%, more preferably 0.3-2 wt.%, and is most preferably about 0.5 wt.%.

24.(new) A dough, obtainable by the method of claim 22.

25.(new) A dough, comprising the mixture of salts according to claim 14 in addition to flour, water, yeast and common salt.

26.(new) The dough according to claim 25, wherein the amount of the mixture of salts is comprised in the range of 0.1-10 wt.% based on flour weight, preferably 0.2-5 wt.%, more preferably 0.3-2 wt.%, and is most preferably about 0.5 wt.%.

27.(new) A method of making a bread product, comprising baking the dough according to claim 24.

28.(new) A bread product, obtainable by the method of claim 27.

29.(new) A mixture of salts, comprising two or more mixtures of salts as defined in claim 15, for use in preparing a dough, said dough being prepared by fermentation.

30.(new) The mixture of salts according to claim 15, wherein the organic carboxylic acid

is a monocarboxylic acid.

31.(new) The mixture of salts according to claim 16, wherein the organic carboxylic acid is a monocarboxylic acid.

32.(new) The mixture of salts according to claim 15, wherein the alkaline-earth metal is calcium and the organic carboxylic acid is propionic acid.

33.(new) The mixture of salts according to claim 16, wherein the alkaline-earth metal is calcium and the organic carboxylic acid is propionic acid.